**Nutrients per serving** 

## **Kimballs Sloppy Joes 10**

Number of Servings: 10 (121.75 g per serving)

| Amount | Measure | Ingredient                                  |
|--------|---------|---|
| 2.00   | lb      | Beef, ground, hamburger patty, brld, 5% fat |
| 2.00   | Tbs     | Flour, all purpose, white, bleached, enrich |
| 2.00   | tsp     | Sugar, white, granulated                    |
| 1.00   | Tbs     | Mustard, yellow, prep                       |
| 1.00   | cup     | Onion, white, fresh, chpd                   |
| 10 3/4 | oz      | Soup, tomato, cond, cnd                     |
| 1/4    | tsp     | Spice, pepper, black, ground                |
| 1/4    | CUD     | Catsun                                      |

| Nutritior<br>Serving Size (122g)  | ırac               | เร       |  |
|---|--------------------|----------|--|
| Serving Size (1229)<br>Servings Per Contair   | ner                |          |  |
|   |                    |          |  |
| Amount Per Serving  |                    |          |  |
| Calories 160 Ca   | lories from Fa     | at 45    |  |
|   | % Daily \          | /alue*   |  |
| Total Fat 5g  |                    | 8%       |  |
| Saturated Fat 2g  |                    | 10%      |  |
| Trans Fat 0g  |                    |          |  |
| Cholesterol 50mg  |                    |          |  |
| Sodium 220mg  |                    | 9%       |  |
| Total Carbohydrate  | 9g                 | 3%       |  |
| Dietary Fiber 1g  |                    | 4%       |  |
| Sugars 5g   |                    |          |  |
| Protein 18g   |                    |          |  |
| rotom .vg   |                    |          |  |
| Vitamin A 2% •  | Vitamin C 49       | %        |  |
| Calcium 2% •  | Iron 10%           |          |  |
| Percent Daily Values are bo<br>diet. Your daily values may b<br>depending on your calorie n | be higher or lower |          |  |
| Calories:   | 2,000 2,5          | 00       |  |
| Total Fat Less than<br>Saturated Fat Less than  |                    |          |  |
| Cholesterol Less than   |                    | )<br>Img |  |
| Sodium Less than  | 2,400mg 2,4        | 00mg     |  |
| Total Carbohydrate  | 300g 375           |          |  |
| Dietary Fiber   | 25g 30g            | 3        |  |

## Instructions

The measure for lean ground beef above is for raw meat but the analysis is for the meat that is browned. Brown ground beef after breaking it into pieces and adding onion. Stir in flour and sugar and add the rest of the ingredients. Bring to a simmer, stirring for 1 minute. Turn heat down to prevent browning or transfer, covered to 200 degree oven to keep hot.

1 serving = 1/2 cup or #8 scoop. = 1/2 carb Food Handling :

 Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

## Cooking:

- Cook to an internal temperature of 155 F for 15 seconds.

## Holdina

- Hold for hot service at an internal temperature of 135 F or higher. 180 degrees for home delivery.

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